

Blackenbrook Sauvignon Blanc 2014



From Sustainable Production, accredited by
Sustainable Winegrowing New Zealand



Vegan Wine, certified by the
New Zealand Vegetarian Society



Weather Conditions: A warm and dry spring allowed an early flowering and pollination. January was fairly cool with regular rain ensuring the vine canopy remained lush green and working at its best. Two months of Nelson sunshine ripened our grapes beautifully leading to one of our best harvests so far.

Viticulture

- 100% fruit from our **Home block**
- Moutere clay soil with a layer of sandy loam
- Clone Sauvignon Blanc MS
- Hand-harvested and hand-sorted on 24 March

Winemaking

- 80% of the crop de-stemmed and macerated for 2 hours before pressing
- Remaining 20% whole bunch-pressed
- Gravity-fed from press area to winery
- Cool fermentation
- Extended lees contact in stainless steel
- **No fining** pre-bottling, minimal pumping
- Gentle filtration in a single pass from cloudy to sterile
- Bottled on 28 July in **Light-Weight Bottles** to reduce our Carbon Footprint, 13.5% Alcohol

Tasting Notes

Boasting bright aromatic passion fruit, gooseberry and red capsicum flavours, our Blackenbrook Sauvignon Blanc 2014 is a wine of great purity, power and length.

Ideal serving temperature: 8 - 10°C

Accolades:

4 Stars Michael Cooper: The 2014 vintage is mouthfilling, with fresh, incisive tropical-fruit and herbaceous flavours, crisp, dry and lingering.

